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Meat and Poultry Inspection 1972

REPORT OF THE
SECRETARY OF AGRICULTURE TO THE
COMMITTEE ON AGRICULTURE
HOUSE OF REPRESENTATIVES

COMMITTEE ON AGRICULTURE AND FORESTRY
U. S. SENATE



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MEAT AND POULTRY INSPECTION 1972-Report of the Secretary of Agriculture
to the Committee on Agriculture, House of Representatives,
Committee on Agriculture and Forestry, U.S. Senate

I. PURPOSE OF THIS REPORT

This report to the Committee on Agriculture of the House of Representatives and the Committee on Agriculture and Forestry of the Senate is submitted as required by section 17 of the Wholesome Meat Act (21 U.S.C. 691), section 301(c)(4) of the Federal Meat Inspection Act (21 U.S.C. 661), and sections 27 and 5(c)(4) of the Poultry Products Inspection Act (21 U.S.C. 470 and 21 U.S.C. 454). The aforementioned sections of these acts require the United States Department of Agriculture to report annually on the operations conducted under and the effectiveness of these acts.^{1/}

II. SCOPE OF RESPONSIBILITY UNDER THE FEDERAL MEAT INSPECTION
ACT AND POULTRY PRODUCTS INSPECTION ACT

The meat and poultry products consumed by the American public are the end result of a highly complex and heavily regulated food industry which starts with livestock and poultry production on the farm; continues through slaughter, further processing, storage and distribution; and ends at retail outlets where consumers make their choices known. Regulation of the industry is carried out by local, State, and Federal agencies, working in concert, and concerned either with particular segments of the industry or particular kinds of problems which may cut across the entire food and related industries. Within this framework, the Federal Meat Inspection Act and the Poultry Products Inspection Act provide the legal authorities for the Department of Agriculture to administer regulatory programs covering, basically, the slaughter, processing, and distribution of meat and poultry products in commerce.

Under these authorities, the Department sees as its primary objective the protection of the American consumer against adulterated and misbranded meat and poultry products. The Department is meeting this objective through three means: Direct Federal inspection and surveillance of meat and poultry products in interstate commerce; financial and technical aid to and review of State inspection systems covering intrastate segments of the industry; and review of foreign inspection systems followed by reinspection of meat and poultry products offered for importation. In addition, to further meet this objective, the Department promotes close

^{1/} Section 20 of the Federal Meat Inspection Act also calls for an annual report to Congress on the operations under and effectiveness of the act with respect to imported meat products. This report was transmitted to Congress earlier this year and import operations are referred to only briefly for the sake of continuity in this report.

working relationships with Government agencies (some within Agriculture) concerned with administering other laws covering various aspects of the food industry. Among the more important of these are the Food and Drug Administration, public health agencies, pesticide regulation and animal disease control agencies.

The Department's organizational unit responsible for administration of the Federal Meat Inspection Act and the Poultry Products Inspection Act is the Meat and Poultry Inspection Program (MPI) of the Animal and Plant Health Inspection Service. MPI closed the year with 8,763 full-time and 1,010 part-time employees--increases of 872 (11 percent) full-time and 18 (1.8 percent) part-time employees over 1971. Most of MPI's employees, some 8,875, are engaged in direct implant inspection and supervision of slaughtering and processing operations. The remainder are engaged in surveillance of "allied industries" (warehouses, transportation firms, etc.), import inspection, and support functions.

At the end of 1972, there were 5,763 meat and poultry plants under Federal inspection,^{2/} an increase of 1,095 plants during the year. Most of this increase (972 plants) occurred when intrastate plants in Kentucky, Puerto Rico, Guam, Oregon, Pennsylvania, and Missouri were designated for Federal inspection in 1972.

The operations of persons and firms engaged in the transportation and storage of meat and poultry products in commerce, and the animal foods industry are kept under periodic surveillance by compliance officers. At the close of 1972, in a still continuing drive, some 2,100 of these "allied industry" persons and firms had been registered.

III. PROGRAM OPERATIONS AND EFFECTIVENESS--1972

A. Organization

In 1970, the Department commissioned a study of its Meat and Poultry Inspection Program. The study report (the May-Barnard Report) recommended numerous changes, most of which were adopted. Action on a major recommendation for administrative change--that a new agency be established for meat and poultry inspection--was deferred until implementation of other more program-oriented recommendations could be completed.

In November 1971, the General Accounting Office referred to the Department study and suggested that new consideration be given to the proposal for a separate agency:

^{2/} 254 of these were actually staffed by State inspectors under the provisions of the Talmadge-Aiken Act (Public Law 87-718). Under this act, the costs of inspection are shared 50-50 with the States.

"GAO believes that implementation of the recommendation would demonstrate convincingly that the Department was placing emphasis on consumer protection."

"GAO recognizes that . . . full implementation would take some time For these reasons GAO recommends also that the Secretary explore other and more immediate avenues"

On April 2, 1972, rather than creating a separate agency for meat and poultry inspection, the Department established the Animal and Plant Health Inspection Service. The new Service combined the Meat and Poultry Inspection Program of the former Consumer and Marketing Service with the functions of the existing Animal and Plant Health Services. Like meat and poultry inspection, animal and plant health programs are regulatory in nature, have a large field structure with important Federal-State relationships, and have sizable numbers of veterinary personnel. The Animal and Plant Health Service also had an existing administrative support structure.

While the Department's action did not establish a separate agency for meat and poultry inspection, several beneficial results are being realized:

1. Programs with interrelated program interests have been combined.
2. Opportunities have been created for improved communications, both at the field level and among headquarters staffs. Quicker, more responsive attention to problems affecting both the farmer and the consumer is occurring.
3. Greater cross-utilization of similar skills has been established as an organizational objective.
4. A single agency has been provided, at a critical time, to respond to changing industry patterns and expanded State participation.
5. The costly and energy-consuming process of creating entirely new management support was avoided.

The Meat and Poultry Inspection Program has been further divided into two distinct organizational units, along functional lines, as follows:

Field Operations directs inplant inspection, and import inspection and surveillance of allied industries. In addition, this unit is

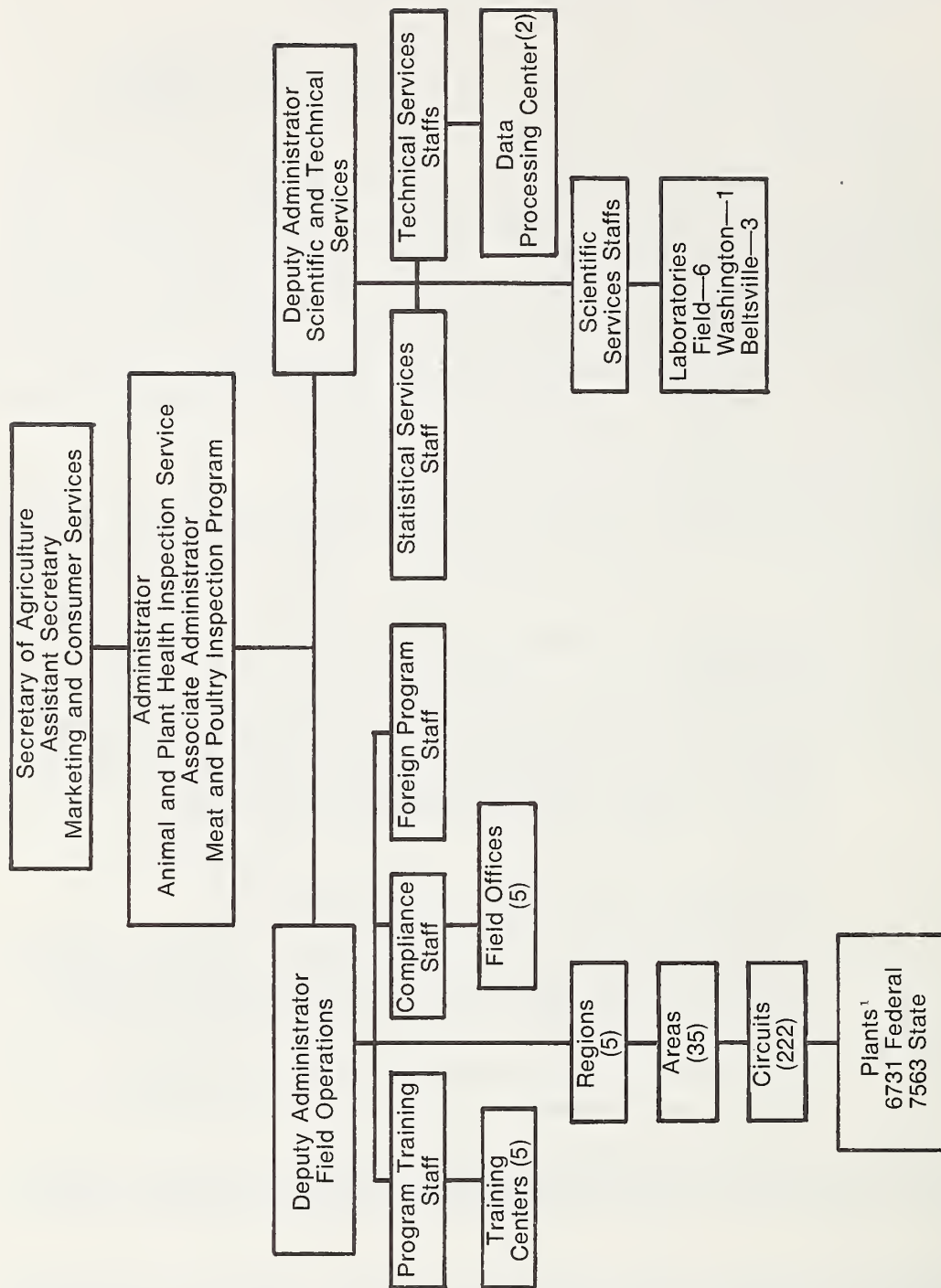


Figure 1.—Meat and Poultry Inspection Program Organization.

responsible for the review of State and foreign inspection systems and directs inspector training activities.

Scientific and Technical Services provides the support functions essential for program operations. These functions include chemistry, toxicology, microbiology, epidemiology, and pathology services and laboratory operation review and approval of industry proposals for the formulation, method of processing, and labeling of meat and poultry products; review and approval of industry proposals for design of equipment and facilities; establishment of standards for products, plant quality control procedures, equipment, facilities, sanitation, and workload; development of inspection procedures; preparation and processing of new and revised regulations, internal directives, and other official issuances; replies to congressional and consumer correspondence, and operation of automated reporting systems.

B. Inplant Inspection

Inspection of livestock and poultry slaughter operations is carried out by examining each animal individually both before and during slaughter, using detailed visual and manual inspection procedures, to detect disease and other noxious conditions.^{3/} Animals or carcasses found by these procedures to be unfit for food are condemned and destroyed. In 1972, Federal personnel inspected some 123.7 million livestock and 3.2 billion poultry and condemned 420 thousand livestock and 81 million poultry. In addition, 6 million major parts of livestock were condemned and 125.4 million pounds of parts of poultry were condemned.

One major change in slaughter inspection, with important public health implications, was implemented in 1972. To further safeguard the public against tuberculosis, a requirement was implemented to heat treat the meat from all livestock reacting to a tuberculin test and all livestock with localized lesions of tuberculosis in as few as two organs. In 1972, over 45,000 carcasses were heat treated that would previously have been passed for food without such a safeguard.

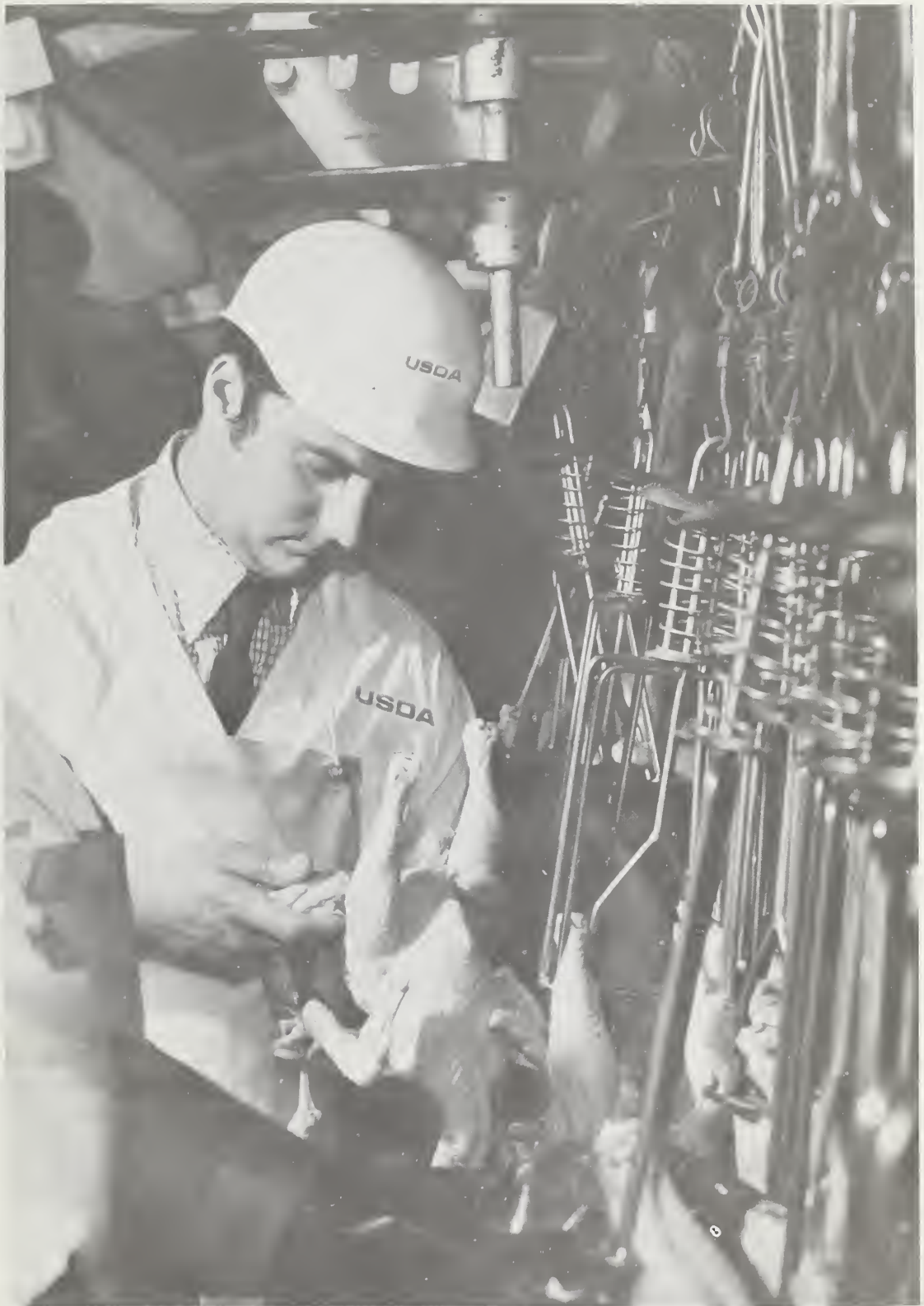
Although slaughter inspectors work under longstanding and specific inspection procedures, the work still involved considerable judgment in the differentiation between normal and abnormal conditions. In recognition of this fact, in 1972 MPI bolstered its efforts to insure standardized procedures through the establishment of a staff specialist position in each region and increasing correlation sessions with veterinarians assigned to slaughter inspection.

^{3/} The term "livestock" is used in this report to mean cattle, sheep, swine, goats, and equines. The term "poultry" refers to domesticated birds. The term "animal" is here used to refer to both livestock and poultry collectively.



ST-2281-4

Figure 2.—Beef carcass reinspection in a Federally inspected meat slaughter plant.



670C509-15

Figure 3.—Bird-by-bird post-mortem inspection in a Federally inspected poultry slaughter plant.

Assistance in the diagnosis of disease and determination of its effects on the wholesomeness of carcasses is provided for the field program by staff pathologists.

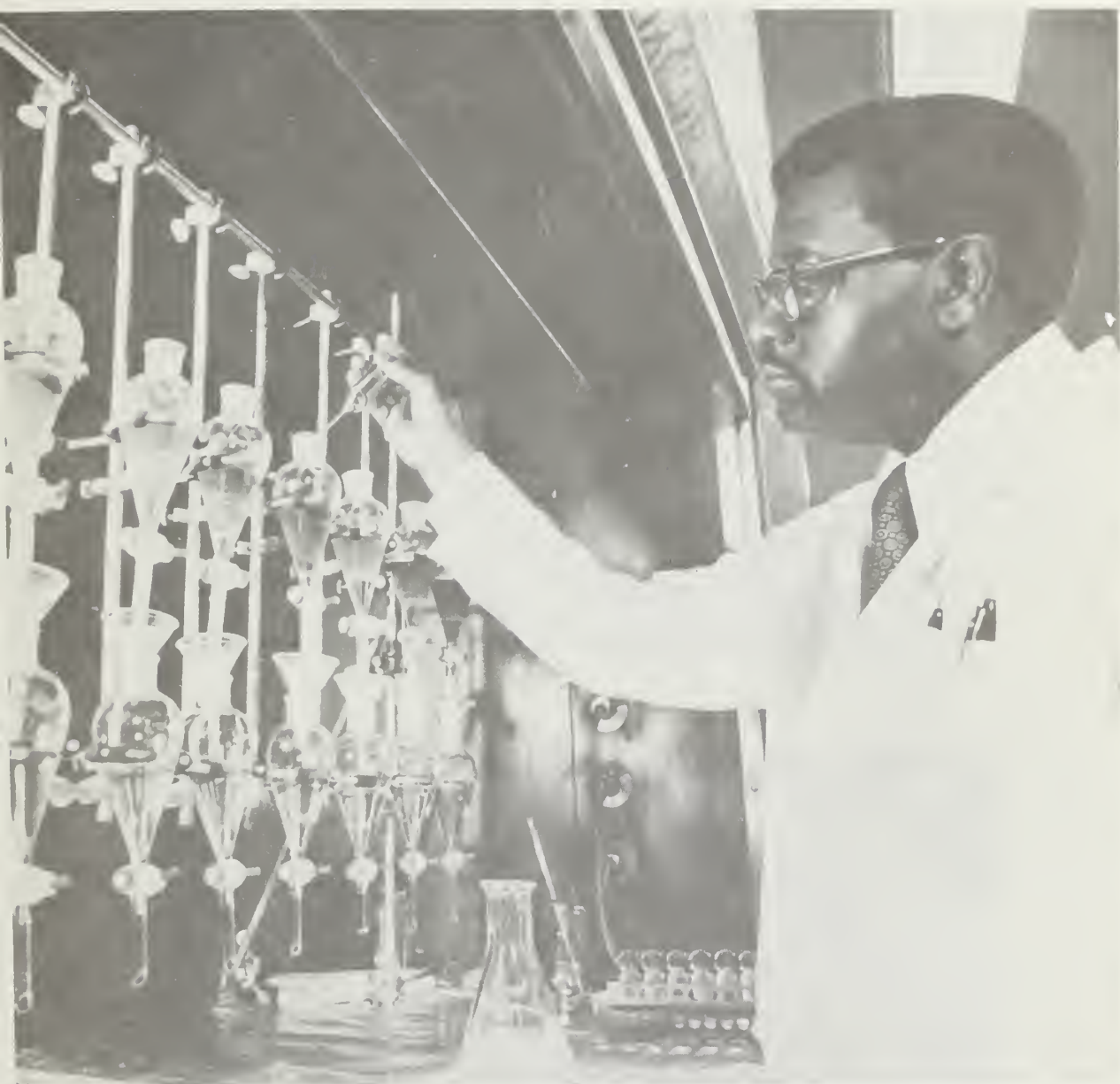
Epidemiologists operate a Meatborne Disease Control Center which cooperates with other Federal and State agencies to coordinate control procedures when a meatborne disease hazard occurs. The staff also conducts studies in plants to identify potential problems and recommends action for their prevention.

Except in rare cases, it is not possible to detect toxic drug, antibiotic, and chemical residues during slaughter inspection of livestock and poultry. Definite evidence of the presence of a residue depends upon laboratory analysis of the proper tissue, collected by the inspector, and sent to the laboratory for analysis. The potential residues come from such diverse sources as herbicides, insecticides, therapeutic use of drugs, feed additives (including growth promoters), the environment, and agricultural chemicals. A one-by-one sorting of animals or birds to remove those containing residues is impossible because each animal could contain multiple residues from any of the above sources, and a separate analysis is necessary for each residue or a group of residues.

MPI has developed a systematic three-phase program to deal with this inspectional problem. First, in a carefully designed nationwide monitoring program, tissues are randomly selected from slaughtered livestock and poultry for laboratory analysis, chemical or microbiological, for the purpose of determining incidence of a given residue in the total population and locating problem herds and flocks. Second, once a herd or flock owner has been identified as having shipped animals containing violative residues, future shipments are required to be tested before the sale of carcasses is allowed. Naturally, the test must show the meat to be free of violative residues. The Food and Drug Administration participates by conducting investigations into feed use once a herd or flock has been identified. Third, in cooperation with other agencies, notably the Food and Drug Administration, educational activities are engaged in to increase awareness of the problem by livestock and poultry producers, feed manufacturers, veterinary practitioners, and the various associations involved with livestock and poultry production.

In 1972, tissue samples totalling 24,808 were collected and analyzed for chemical residues from livestock and poultry. As a result of analyses for the growth-promoting hormone, diethylstilbestrol (DES), 105 animals were found to contain residues. The Food and Drug Administration banned the use of DES in livestock feeds effective January 1, 1973.

Polychlorinated biphenyls (PCB's) were less of a problem in 1972 than they had been in 1971. PCB's are a family of chemicals much used in industrial processes, particularly in heat exchangers and



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Figure 4.—Federal laboratory analysing samples for diethylstilbestrol residues (analysis are run for other biological and chemical residues).

as additives to hydraulic and lubricating oils. They have found their way into meat and poultry through contaminated feed. Their toxicological significance has not been fully evaluated. However, there are sufficient test data on laboratory animals to indicate that they should not be permitted in food. The most serious PCB problem in 1972 occurred last winter in Maine when testing indicated the presence of these chemicals in five poultry flocks. The source of the PCB was believed to be contaminated poultry feed. Subsequent testing resulted in the destruction and burial of over 1.3 million PCB-contaminated poultry.

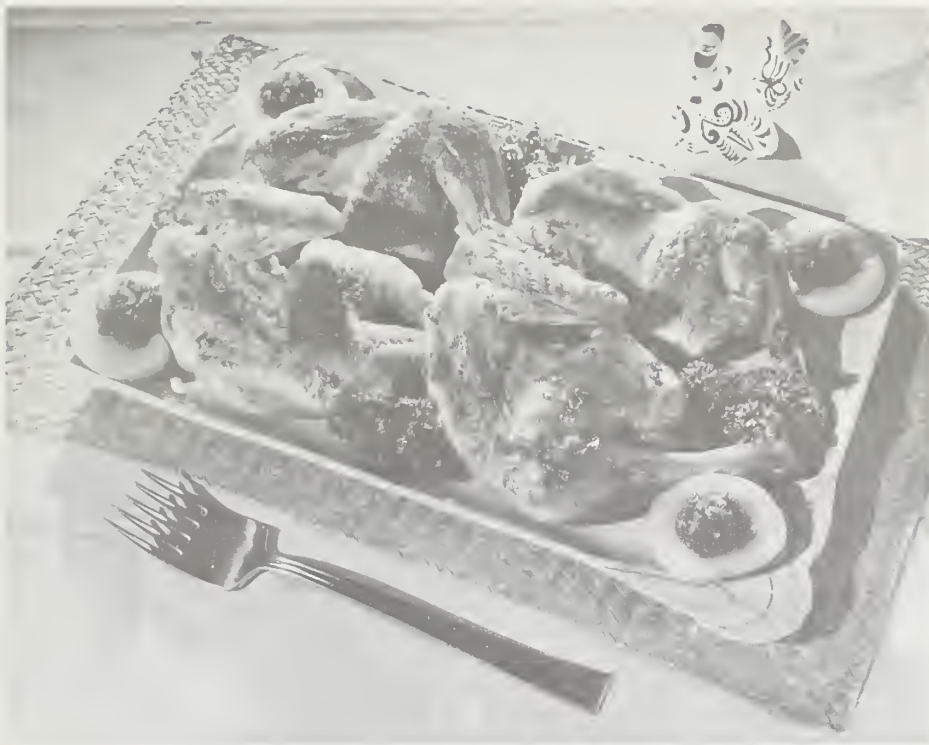
Inspection procedures for processing operations which result in the production of meat and poultry food products, such as steaks, roasts, turkey rolls, frozen dinners, canned products, hams and sausages, are quite different from those required during slaughter. To inspect each food product or even each lot or batch during all stages of production is neither possible nor necessary to prevent adulteration and misbranding. Instead, inspectors periodically check to make sure that plants adhere to acceptable operating practices and production control procedures using approved formulas and prechecked ingredients. Laboratory analysis of ingredients and finished products plus a precertification program for certain types of nonmeat ingredients are used as back-ups to inplant reviews by the inspectors. When operating practices and procedures are found to be wrong, the plant is required to make corrections immediately. Products found to be adulterated or misbranded are either destroyed or, if possible without jeopardizing the consumer, brought into compliance by reprocessing or relabeling. During 1972, Federal employees inspected some 72.4 billion pounds^{4/} of meat and poultry products and condemned as unfit for food 73.6 million pounds.

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- ^{4/} These are inspection pounds rather than pounds reaching the consumer. For some types of products, such as hams, double counting is involved since the reporting system covers both intermediate and final products.



BN-40189

Figure 5.—Federally inspected ready-to-eat pork.



N-16092

Figure 6.—Federally inspected ready-to-eat poultry.

Activities to improve inspectional control over plant processing operations took two directions in 1972, both of them a continuation of efforts begun several years ago. The first of these had to do with increasing uniformity of inspection, and the second with the encouragement of plants to develop their own quality controls which food inspectors then monitor.

Due to the large number and complexity of plant operating practices requiring inspectional supervision during the production of meat and poultry products and the variations in these practices from plant to plant, it has been extremely difficult to write standardized inspection procedures. As a consequence of this, inspectors have had to rely very heavily upon their individual judgment as they make decisions affecting both consumers and the plants' ability to make a profit. To decrease this element of individual judgment, for several years MPI has been developing statistically valid sampling procedures with specified product acceptance-rejection. Two of the newest of these "AQL" (acceptable quality level) procedures have to do with beef carcass inspection and poultry moisture control.

The beef carcass AQL, introduced in 1971, was fully operational in 1972. This inspectional procedure involves the detailed inspection of a sample of each lot of carcasses to see that it meets acceptable cleanliness standards prior to shipment or cutting and boning. The use of this AQL has resulted in more uniform inspection and a higher level of carcass cleanliness.

Poultry are usually chilled after slaughter by immersion in a slush ice bath. This rapidly reduces the temperature of the meat and thus helps to prevent spoilage due to bacterial growth. Unfortunately, the carcasses also absorb moisture which, unless controlled, is sold to the consumer at meat prices. To prevent this from happening, a standardized moisture control procedure was implemented in 1972. Each plant is required to adhere to prescribed chill tank operating practices. Randomly selected carcasses are weighed by the inspectors during the course of each day to determine whether or not moisture pickup is within acceptable weight limits. If moisture pickup is found to exceed established tolerances, production is retained for 24 hours of extra draining time and the plant is required to adjust chilling procedures.

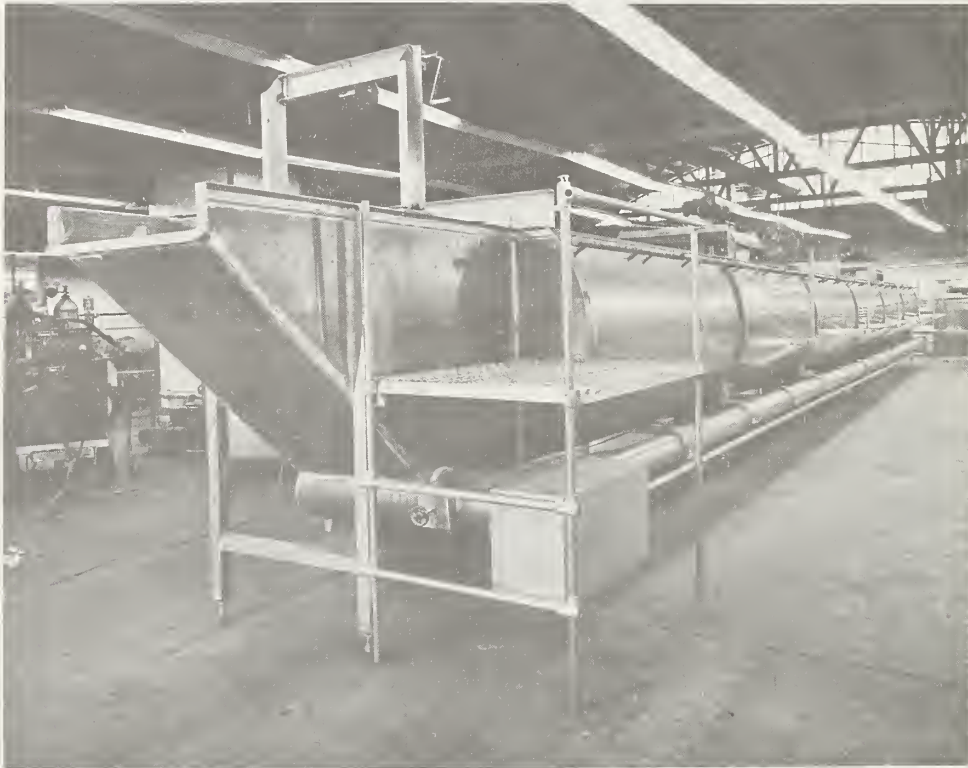


Figure 7.—Stainless steel tank for chilling dressed poultry carcasses (Photo courtesy Ed Beazley's Studio, Gainesville, Ga.)

An important new approach initiated in 1967, is the idea that plants should develop their own quality control programs and assume full responsibility for their use, approved by MPI staff specialists, and then monitored by inspectors. The advantages of this approach to inspection are twofold: The cost of inspection is decreased and the inspector is removed from the position where he has to take regulatory action based on the failure of a control procedure he may have had a part in developing. By the end of 1972, about 600 quality control systems were approved. The more significant areas in which plants have developed quality control systems include fat and moisture control in cooked sausage, net weight control, and sanitation through microbiological monitoring.

Equally important, support services are provided to the inspectors by centralized staffs which must approve all product labels and the composition of meat and poultry products to prevent misbranding. As food technology advances, more and more new types and variations of old types of meat and poultry products are being developed and advanced for approval. Each such proposal poses questions concerning proper product name, possible consumer deception, and in the case of certain chemical additives, safety. Even when the product itself is acceptable, the labeling materials may be so designed as to promote deception. In 1972, nearly 182,000 labels were submitted for approval--a 30 percent increase over 1971. Of these, 10.5 percent were turned down for noncompliance with truthful labeling requirements. In addition, 424 samples of meat and poultry products were examined in the MPI test kitchen for compliance with existing standards, and 18 sensory panel evaluations were conducted.



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Inspection to provide the consumer with assurance that livestock and poultry are slaughtered and processed under sanitary conditions continued to receive increased emphasis in 1972. This type inspection has traditionally been carried out through frequent on-the-spot reviews by inspectors of plant operating practices and the sanitary condition of rooms and equipment. When the inspector finds sanitation to be unacceptable, he requires corrections. If sanitary conditions create an immediate hazard, correction is in the form of rejection of rooms and equipment, or suspension of inspection from the entire plant. Correction of other, less immediate hazards is carried out through the development of planned improvement programs in cooperation with plant management.

Plants are encouraged to develop quality control programs for sanitation. As with quality control programs covering meat and poultry products, these have the advantage of reducing the need for inspectional manpower and place responsibility for sanitation squarely upon manufacturers. At the end of 1972, 117 plants were operating this type of quality control program--an increase of 17 over 1971.

Important backup services for sanitation inspection are provided by laboratory monitoring of bacterial levels on products and equipment, centralized toxicological approval requirements for the use of cleaning agents, insecticides and rodenticides, and a review of plant and equipment construction plans to assure compliance with standards of sanitary construction and design. In 1972, the bacterial levels of 6,114 samples were analyzed--a 20 percent increase over 1971. Also, 3,468 blueprints for proposed new plants and modernization of old ones were reviewed--an increase of 126 over 1971. Drawings and onsite tests of 1,149 pieces of equipment were reviewed in 1972, about the same level as in the previous year.

C. Surveillance of Allied Industries

In addition to inspection of the slaughter and processing of meat and poultry, MPI monitors the distribution of edible and inedible meat and poultry products. A small group of MPI compliance officers, trained in investigative techniques, make periodic visits to examine records of wholesalers, warehousemen, shippers, animal food manufacturers, and others of the meat and poultry "allied industries." The purpose of these visits is to prevent adulteration, misbranding, and other illegal actions that may occur outside the direct inspectional supervision in federally inspected plants. In order to make the best use of manpower, each person or firm is assigned to a risk category based on the type of business and the past record of compliance. High risk category firms are visited more frequently. Compliance officers work closely with the Office of the Inspector General, the Food and Drug Administration, and State, local, and national law enforcement agencies to detect and document violations of the inspection laws.

In 1972 compliance officers conducted over 28,800 reviews of the operations of the allied industries and reported 669 violations



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Figure 9.—Reviewing plant drawing prior to approval as a Federally inspected meat or poultry establishment.

of the Federal Meat Inspection Act and the Poultry Products Inspection Act. Violations involved the shipment of nonfederally inspected products in interstate commerce, unauthorized use of inspection marks, misleading labeling, and other prohibited actions. Violators are subject to administrative and prosecution actions which include criminal penalties.

The acts authorize the detention of meat or poultry products that are suspected to be mislabeled or adulterated. When compliance officers find illegal product, they detain it to prevent movement for up to 20 days until other disposition can be made. In 1972, 640 detentions involving over 15 million pounds of product were made. Most detentions can be resolved by the owner agreeing to bring the product or its labeling into compliance or to voluntarily destroy it. If agreement is not reached, a libel action is initiated for seizure and disposition by the Federal courts. In 1972 two seizure actions were taken involving 63,640 pounds of product.

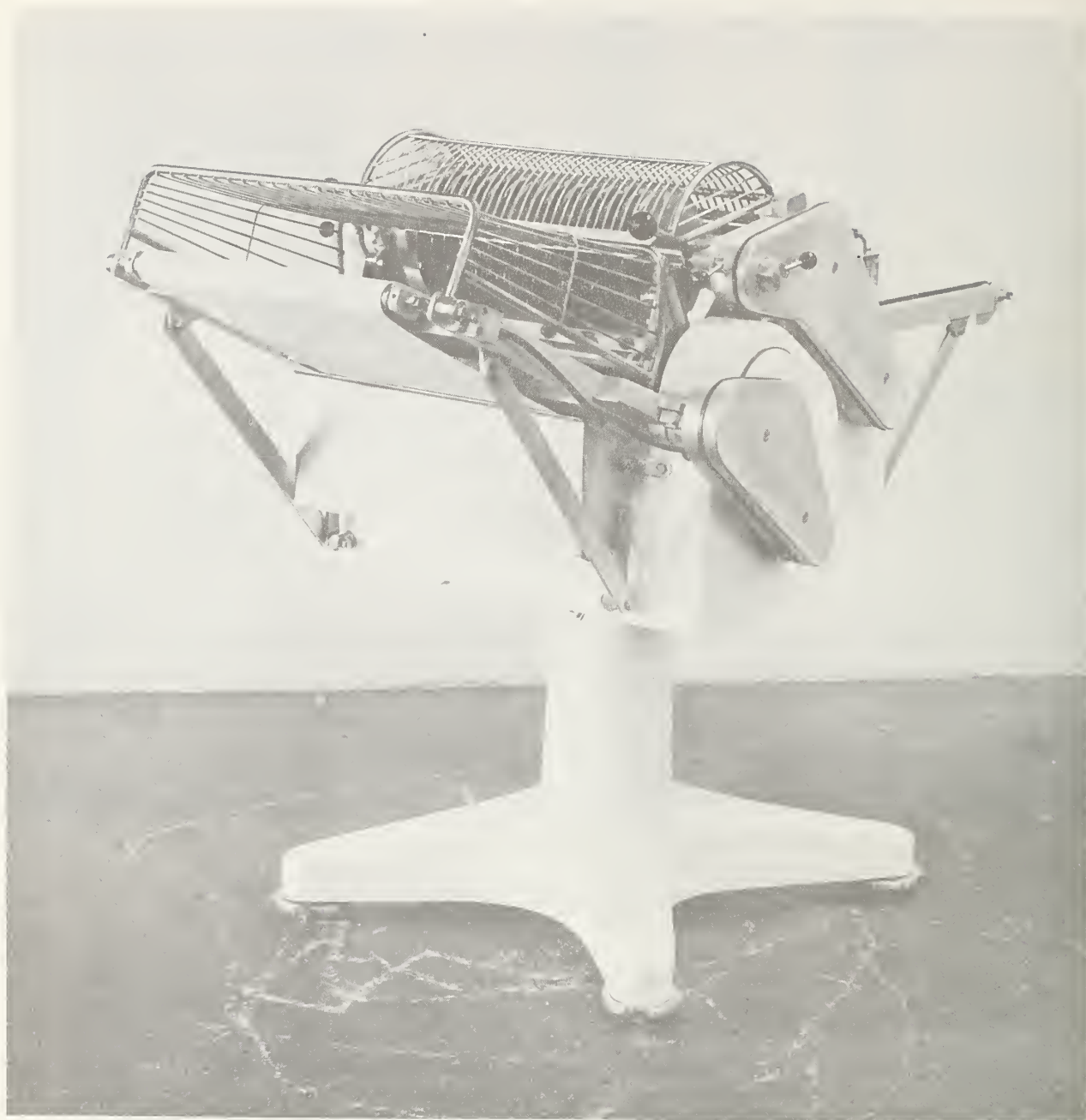


Figure 10.—Jowl slasher and skinner with safety guard used in Federally inspected slaughter establishments
(Photo courtesy Townsend Eng. Co.)

Compliance officers also monitor the recall of adulterated or misbranded products. Recalls are generally made by a producer or distributor who wishes to voluntarily remove his product from distribution channels. During 1972 approximately 10,650,000 pounds of product were recalled under compliance officers' supervision. Two major recalls of canned hams with excess water accounted for most of the recall volume.

D. State Inspection

The Federal Meat Inspection Act and the Poultry Products Inspection Act make provisions for the States to develop and operate their own inspection programs covering intrastate operations. States are encouraged to do so through Federal financial assistance (up to 50 percent of their costs), technical assistance, and training. In return, the States must operate their programs at a standard of excellence equal to the Federal system. If they fail to achieve or maintain "equal to" status, the law requires Federal assumption of full responsibility for inspection of plants operating in intrastate commerce.

At the end of 1972, 42 States were operating meat inspection programs and 33 States were operating poultry inspection programs. There were 7,325 meat and poultry plants under inspection by these States. In 1972, nine additional States signed cooperative work plan agreements for compliance programs to monitor the intrastate distribution of meat and poultry products. This brings the total number of agreements to 37.

During 1972, it became necessary for the Federal Government to take over full meat inspection responsibilities in four States, Puerto Rico, and Guam. Two of these, Oregon and Missouri, gave up their programs because of a shortage of State funds. In Kentucky, Pennsylvania, Puerto Rico, and Guam, the reason for the Federal takeover was a failure to maintain "equal to" status. In addition and for the same reasons as with their meat programs, Missouri, Puerto Rico, and Guam relinquished their poultry inspection programs.

APPENDIX

Meat and Poultry Inspection Regions and Area Offices

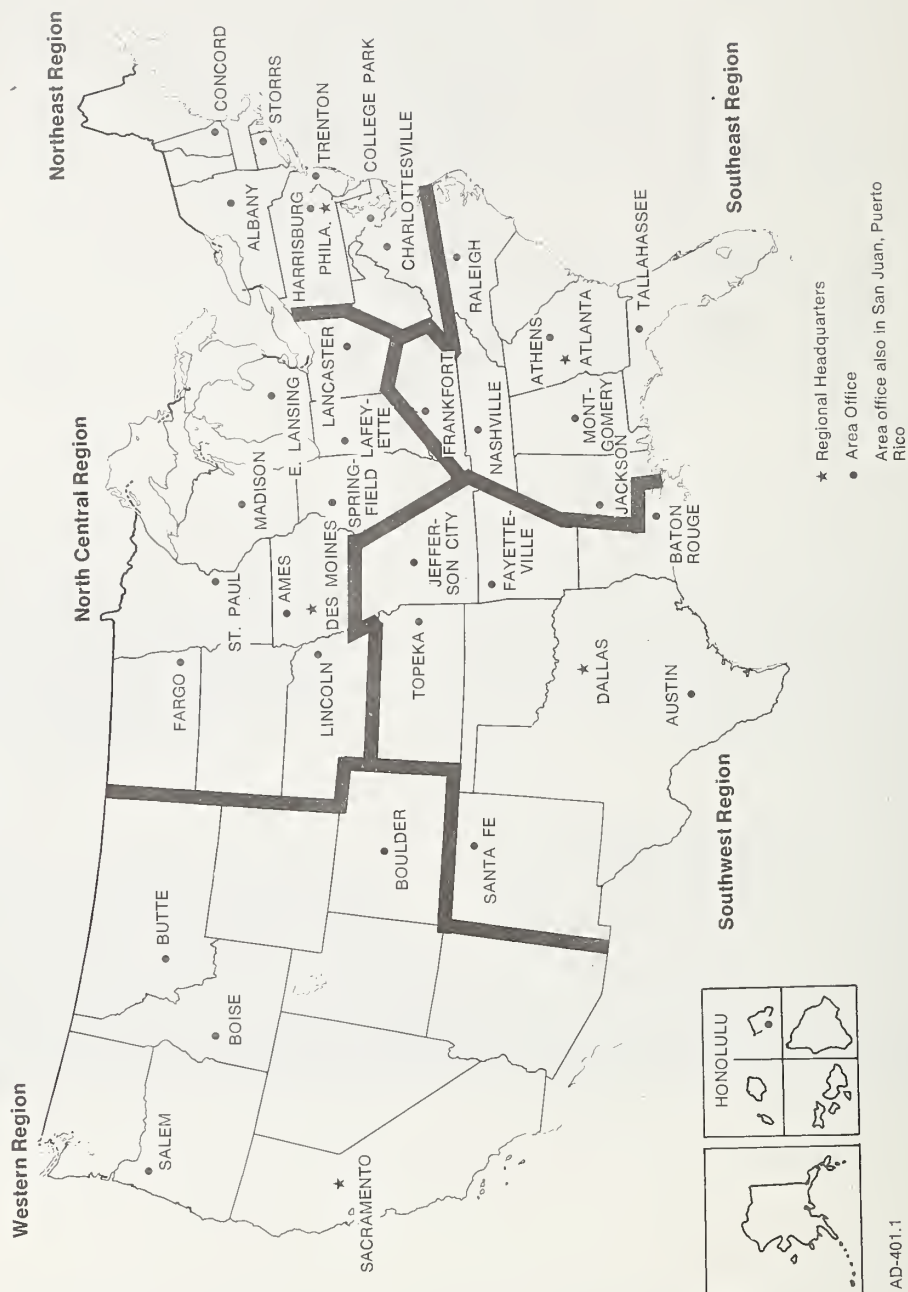


Table 1.—Federal inspection—December 31, 1972

	Meat plants	Poultry plants	Meat/Poultry plants	Total
Slaughtering operations only	312	250	1	563
Processing operations only	2,531	331	861	3,723
Slaughtering and processing	980	157	86	1,223
Total	3,823	738	948	5,509

Talmadge-Aiken inspection—December 31, 1972

	Meat plants	Poultry plants	Meat/Poultry plants	Total
Slaughtering operations only	10	0	0	10
Processing operations only	144	10	32	186
Slaughtering and processing	53	3	2	58
Total	207	13	34	254

Table 2.—Number of livestock inspected, 1968-1972

[Head - 1,000's]					
Species	1968	1969	1970	1971	1972
Cattle	29,592	30,563	30,818	31,449	32,279
Calves	3,876	3,637	3,024	2,806	2,420
Hogs	74,789	75,682	78,187	86,667	78,736
Goats		220	421	301	146
Sheep and lambs	10,888	10,070	10,010	10,256	9,904
Equines		56	55	61	67
Total	119,145	120,228	122,515	131,540	123,552

Table 3.—Number of poultry inspected, 1969-1972

Class	1969	1970	1971	1972
	(1,000s)	(1,000s)	(1,000s)	(1,000s)
Young chickens	2,516,741	2,770,193	2,779,081	2,940,310
Mature chickens	153,847	176,207	183,200	185,823
Fryer-Roaster turkeys	9,637	11,503	12,320	12,737
Young turkeys	84,505	93,014	98,224	107,551
Old turkeys	1,250	1,062	1,201	1,065
Ducks	11,590	11,835	11,028	11,230
Geese	311	374	448	392
Rabbits	597	631	817	940
Other	49	29	12	1
Totals	2,778,527	3,064,848	3,086,331	3,260,049

*Table 4.—Processed meat and poultry products
inspected*, 1968-1972*

	1968	1969	1970	1971	1972
	<i>Million pounds</i>	<i>Million pounds</i>	<i>Million pounds</i>	<i>Million pounds</i>	<i>Million pounds</i>
Meat products	46,099	48,892	52,276	53,706	52,954
Poultry products . .	12,757	14,390	15,343	17,269	19,516
Total	58,856	63,282	67,619	70,975	72,470

*These data represent the total weight of finished products including the weight of non-meat ingredients. In addition, there is some double counting of complex products which require inspection at intermediate steps in production.

*Table 5.—Biological residue testing program, meat and
poultry inspection—Calendar Year 1972*

	<i>Residues</i>	<i>Number samples</i>	<i>Number tests</i>
Red Meat Animals	Diethylstilbestrol	7,117	7,117
	Organic Phosphate	746	746
	Chlorinated Hydro- carbon Pesticides	6,887	75,757
	Sulfa Drugs	547	547
	Polychlorinated Biphenyls	40	40
	Herbicides	-	-
	Arsenic	1,524	1,524
	Heavy Metals	103	1,854
	Antibiotics	2,365	11,825
	Nitrosamine	6	6
	Mercury	148	148
TOTALS		19,483	99,564
Poultry	Heavy Metals	8	144
	Chlorinated Hydro- carbon Pesticides	1,265	13,915
	Polychlorinated Biphenyls	2,618	2,618
	Arsenic	444	444
	Sulfa Drugs	393	393
	Antibiotics	597	2,985
TOTALS		5,325	20,499

*Table 6.—Antibiotic testing program, meat and poultry
inspection—Calendar Year 1972*

	<i>Sampling program</i>	<i>Number samples</i>	<i>Number tests</i>
Red Meat Animals	Objective Samples	769	3,845
	Selective Samples	669	3,345
	Bovine Mastitis Survey	274	1,370
	Imports	235	1,175
	Spices	418	2,090
TOTALS		2,365	11,825
Poultry	Objective Samples	545	2,725
	Selective Samples	52	260
TOTALS		597	2,985

Table 7.—Meat and poultry plants under Federal inspection—1972

States and territories	Meat plants	Poultry plants	Combination meat and poultry plants	Total plants
Alabama	23	25	7	55
Arizona	11	1	2	14
Arkansas	13	39	14	66
California	220	30	69	319
Colorado	69	17	9	95
Connecticut . .	58	8	6	72
Delaware	4	8	2	14
Dist. of Col. . .	34	9	4	47
Florida	40	4	12	56
Georgia	35	37	24	96
Hawaii	3	0	1	4
Idaho	12	3	0	15
Illinois	201	27	59	287
Indiana	48	19	18	85
Iowa	76	10	15	101
Kansas	48	5	15	68
Kentucky	153	11	28	192
Louisiana	18	4	8	30
Maine	11	10	4	25
Maryland	35	18	14	67
Massachusetts .	124	11	32	162
Michigan	44	16	11	71
Minnesota . . .	95	23	89	207
Mississippi . . .	14	20	6	40
Missouri	272	45	45	362
Montana	39	0	31	70
Nebraska	125	12	46	183
Nevada	5	2	3	10
New Hampshire .	15	0	3	18
New Jersey . . .	108	20	30	158
New Mexico . .	20	1	5	26
New York	309	27	58	394
North Carolina .	48	34	14	96
North Dakota . .	44	0	13	57
Ohio	106	17	28	151
Oklahoma	19	4	3	26
Oregon	126	11	11	148
Pennsylvania . .	657	86	59	802
Rhode Island . .	30	5	2	37
South Carolina .	9	9	4	22
South Dakota . .	10	5	0	15
Tennessee	56	9	22	87
Texas	172	39	51	262
Utah	11	10	1	22
Vermont	11	1	1	13

Table 7.—Meat and poultry plants under Federal inspection—1972—Continued

States and territories	Meat plants	Poultry plants	Combination meat and poultry plants	Total plants
Virginia	55	19	18	92
Washington . .	41	3	5	49
West Virginia .	6	5	3	14
Wisconsin . . .	56	18	26	100
Wyoming	2	0	2	4
US Possessions	82	1	15	98
TOTALS	3,823	738	948	5,509

Table 8.—States operating inspection programs—1972

State	Meat and poultry plants	Personnel	Program costs FY '72 (Includes Fed. funds)	Date "equal to"	
				Meat program	Poultry program
	<i>Inspected</i>	<i>Exempt</i>	<i>(Rounded to nearest 1000)</i>		
Alabama	107	46	81	\$875	01-08-71 10-06-71
Alaska	12	1	12	260	12-11-70 09-14-71
Arizona	53	23	49	382	02-01-71 08-06-71
Arkansas	87	50	88	907	11-24-70 ---
California	478	173	272	4,116	11-14-69 07-23-70
Colorado	71	44	77	609	04-13-71 ---
Connecticut	102	25	32	600	01-25-71 10-18-71
Delaware	11	11	13	145	02-01-71 09-30-71
Florida	270	64	169	1,805	11-14-69 09-30-71
Georgia	213	48	131	1,605	12-30-70 ---
Hawaii	78	0	53	745	04-12-71 08-26-71
Idaho	75	51	77	525	10-27-70 ---
Illinois	647	31	562	4,150	12-30-70 09-17-71
Indiana	177	82	136	1,615	04-05-71 09-09-71
Iowa	152	290	117	786	01-07-71 10-04-71
Kansas	197	78	210	1,134	11-10-70 03-25-71
Louisiana	258	54	185	1,353	04-19-71 09-30-71
Maine	26	13	16	163	01-18-71 ---
Maryland	97	21	62	780	11-14-69 10-04-71
Massachusetts	127	34	42	536	05-28-71 10-06-71
Michigan	385	51	202	3,174	01-25-70 ---
Mississippi	100	31	94	1,025	01-12-71 09-24-71
Nevada	16	12	12	93	01-18-71 09-08-71
New Hampshire	21	22	12	78	04-13-71 09-13-71
New Jersey	207	81	63	949	12-30-70 10-12-71
New Mexico	49	22	31	251	09-18-70 07-23-70
New York	592	114	340	5,858	12-17-70 09-24-71
North Carolina	336	92	274	1,865	04-08-71 10-26-71
Ohio	434	212	260	2,643	04-07-71 10-04-71
Oklahoma	137	144	128	939	12-04-70 09-17-71
Rhode Island	44	10	20	242	01-18-71 11-19-71
South Carolina	164	0	112	852	11-13-70 07-23-70
South Dakota	76	80	32	306	01-29-71 ---
Tennessee	187	66	82	903	10-28-70 09-17-71
Texas	614	88	408	4,270	04-22-71 08-26-71
Utah	59	77	44	375	01-25-71 ---
Vermont	25	21	14	232	12-30-70 08-11-71
Virginia	63	97	86	1,155	02-01-71 09-29-71
Washington	81	73	49	789	10-28-70 11-16-70
West Virginia	64	56	49	621	04-22-71 ---
Wisconsin	405	309	129	1,589	01-05-71 09-27-71
Wyoming	28	18	22	150	12-09-70 09-20-71
TOTAL	7,325	2,815	4,847	\$51,447	42 33

Table 9.—Federal plants inspected by State employees under the Talmadge-Aiken Act—1972

State	Meat plants	Poultry plants	Combination meat and poultry plants	Total plants
Alaska	2			2
Arkansas	2		1	3
California....	75	2	20	97
Delaware	5		1	6
Illinois	16	2	3	21
Indiana	1			1
Kansas	1	1		2
Maryland	10	3	2	15
Michigan	15			15
North Carolina	12			12
Oklahoma ...	4		2	6
Rhode Island .	1		1	2
South Carolina	8	1	1	10
Tennessee	3			3
Utah	3			3
Virginia	30	3	1	34
Washington ..	19	1	2	22
Total	207	13	34	254

Table 10.—Intrastate plants designated for Federal inspection in 1972

States and territories	Date of assumption		Number of plants			Total
	Meat	Poultry	Meat	Poultry	Meat and poultry	
Kentucky .	1-14-72		75		13	88
Puerto Rico		1-17-72		7	7	14
Guam	1-21-72	1-21-72	7		1	8
Oregon	7-1-72		98		1	99
Pennsylvania	7-18-72		519			519
Missouri ...	8-18-72	8-18-72	197	20	27	244
Total...			896	27	49	972

Table 11.—Review of plant facilities and equipment for compliance with sanitary standards

Activity	1968	1969	1970	1971	1972
Drawings ..	3,503	3,913	3,613	3,342	3,468
Equipment Units	725	880	905	1,155	1,149

Table 12.—Review of product labels, 1968-1972

Activity	1968	1969	1970	1971	1972
Labels processed.	99,034	106,157	109,914	139,800	181,898
Labels not approved	6,166	7,030	6,551	9,460	19,851
	Percent	Percent	Percent	Percent	Percent
	6.2	6.7	6.0	6.8	10.5

Table 13.—Enforcement actions related to the transportation, storage, handling and distribution in commerce of meat and poultry products

Type of action	1968	1969	1970	1971	1972
Planned reviews of persons and firms	18,000	25,072	22,014	23,408	28,844
Violations detected	610	737	693	811	669
Letters of warning issued	660	863	679	708	807
Cases referred to Inspector General for full investigation	56	79	57	46	53
Cases referred to General Counsel	54	27	96	72	54
Cases referred to Department of Justice by General Counsel ..	10	10	46	38	26
Cases prosecuted by Department of Justice	9	4	8	12	11
Detention actions on product	269	860	666	672	640

